









APPROVED by
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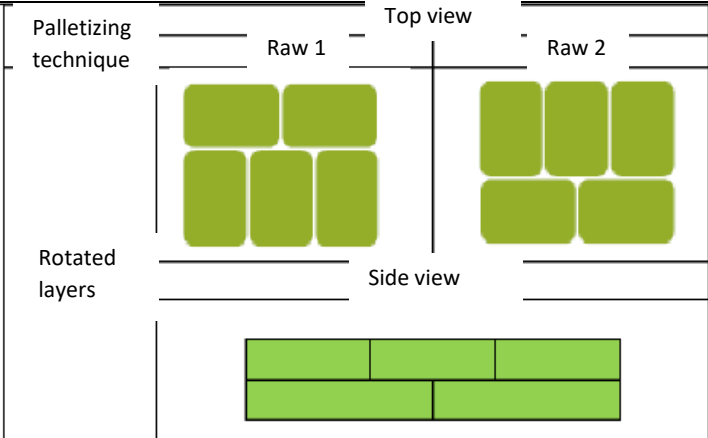
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FINISHED PRODUCT SPECIFICATION

Product name: Pork tails, frozen, in a box, 10 kg Fix, K

OKPD code (Russian Classification of Products by Economic Activities)	10.11.32.140
CSB code	312036
Product specification reference document:	GOST R 32244-2013
Product name on a label:	FROZEN PORK TAILS GRADE A
Raw product name:	Pork tails (new-slaughtered)
Raw product description: meat-and-bone tails of various shape and length, skin on, singed and washed from blood and dirt. Skin off areas must not exceed 15% of the surface. Acceptable: minor damages and bruises. Not acceptable: presence of hair. The length of tails depends on the number of vertebrae left after docking, and ranges from 4 to 12 cm. The weight of tails depends on the size of the pork half-carcass and tail docking, and ranges from 70 to 180 g.	
Organoleptic properties:	Yellowish or brown color. Smell is specific to good quality by-products.
Physico-chemical properties:	Fat, no more than: 40 g Protein, not more than: 16 g
Product packaging: Raw products are packed in the amount of ~114 pieces up to the total weight of 10 kg in a corrugated box, with each enclosure first pre-packed in a blue freezer bag.	

<p>Multiple packaging: Corrugated tray 498x298x80. T-24 B, white with a stamp, TZ No. 119; Freezer bag 800*800 TZ 22</p>	
<p>Box weight:</p>	<p>10 kg (netto weight from 9.800 to 10.300 kg)</p>
<p>Multiple packaging labelling: A TOP 120x80 mm thermal label with text in Russian and English languages is applied on the corrugated box, in compliance with the technical regulations of Customs Union TR CU 022/2011. The label must be applied straight. Not acceptable: wrinkled up label; a label containing incorrect or illegible information, or a damaged, illegible label.</p>	<div style="text-align: center;"> <p>PRODUCT NAME/НАИМЕНОВАНИЕ ПРОДУКЦИИ FROZEN PORK TAILS ХВОСТ СВИНОЙ ЗАМОРОЖЕННЫЙ</p> <p>QUALITY / КАТЕГОРИЯ GRADE A</p> <p>COUNTRY OF ORIGIN/СТРАНА ПРОИСХОЖДЕНИЯ RUSSIAN FEDERATION</p> <p>PLANT No. RU-031/BU04490</p> <p>PRODUCED BY/НАЗВАНИЕ ПРОИЗВОДИТЕЛЯ LLC "APK PROMAGRO"/ ООО "АПК ПРОМАГРО" 309514, Russia, Belgorod Region, Stary Oskol, Lenina Str., 71/12 Manufacture address: Russia, Belgorod Region, Stary Oskol, Kotel station, Stroitel'naya site, industrial hub, Sh-5 passage, Building No. 5 Tel.: +7(4725)-450-450 E-mail: apk@promagro.ru</p> <p>NET WEIGHT/ВЕС НЕТТО 10,00 / KGM 10,00 КГ</p> <p>STORE AT/УСЛОВИЯ ХРАНЕНИЯ t: -18°С</p> <p>PRODUCTION DATE/ДАТА ПРОИЗВОДСТВА 10 March 2020 10 Март 2020</p> <p>BEST BEFORE/ХРАНИТЬ ДО 05 March 2021 05 Март 2021</p> </div> <div style="display: flex; justify-content: space-between; align-items: center;">      </div> <p style="text-align: right; font-size: small;">(00)346500960072306674</p>
<p>Transport packaging: Corrugated boxes with products are strapped with a tape. The tape is applied at a distance of 16.5 cm from the edge on both sides of the box. Corrugated boxes with products are stacked on 800x1200 mm wooden pallets and wrapped tightly with the wrapping film. Palletizing diagram: 5 boxes in one row. Ten (10) rows in total. Not acceptable: A corrugated box must not overlap the pallet.</p>	

	 <p>The diagram illustrates the palletizing technique. It shows a top view of a pallet with two rows of layers. Row 1 contains two layers, and Row 2 contains three layers. The layers are rotated 90 degrees relative to each other. A side view shows the layers stacked on top of each other, with the top layer rotated 90 degrees relative to the bottom layer. The layers are represented by green rectangles.</p>
<p>Transport packaging labelling:</p>	<p>Label stickers are applied on two sides of a packed pallet; these contain consumer information in Russian language, in compliance with the technical regulations of Customs Union (TR CU 022/2011). The label must be applied straight. Not acceptable: wrinkled up label; a label containing incorrect or illegible information, or a damaged, illegible label.</p>
<p>Temperature:</p>	<p>Temperature of the frozen raw product must be - 8°C and below in deep muscle layers.</p>
<p>Shelf life and storage conditions:</p>	<p>At the temperature of -18°C or below and relative humidity of 95-98%, the product must be stored no longer than 12 months.</p>
<p>Transportation and the related sanitary requirements:</p>	<p>The vehicle compartment must be refrigerated, clean, free from foreign odors or other inconsistencies that may compromise the quality of the finished product. The compartment must be equipped with sensors for temperature monitoring during transportation. The temperature in the cargo compartment for transportation of refrigerated raw products must not exceed -18°C.</p>
<p>Intended use:</p>	<p>Consumer product</p>

Microbiological safety parameters of frozen pork products must comply with the technical regulations of Customs Union (TR CU 021/2011) as specified in Table 1.

Table1

<p>Microbiological tests</p>

Test parameter		Reference value
Product weight (g) which must be free of:	Pathogens (including <i>Salmonella spp.</i>)	25.0
	<i>L. monocytogenes</i>	25.0

The content of toxic elements, antibiotics, pesticides, and radionuclides must not exceed the permissible levels set forth in the technical regulations of Customs Union (TR CU 021/2011) as specified in Table 2.

Table 2

Test parameter		Acceptable levels, mg/kg, not more than	Note
Toxic elements	Lead	0.6 mg/kg	
	Arsenic	1.0 mg/kg	
	Cadmium	0.3 mg/kg	
	Mercury	0.1 mg/kg	
Antibiotics	Levomyctin (chloramphenicol)	Not acceptable	<0.01 mg/kg
	Tetracyclines	Not acceptable	<0.01 mg/kg
	Bacitracin	Not acceptable	<0.02 mg/kg
Pesticides	Hexachlorocyclohexane (α, β, γ - isomers)	0.1 mg/kg	
	Dichlorodiphenyltrichloroethane (DDT) and its metabolites	0.1 mg/kg	
Radionuclides	Caesium-137	200 Bq/kg	

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